



DINNER MENU

RAW BAR

SHRIMP COCKTAIL (4) 16	1/2 DOZEN LITTLE NECK CLAMS 9
EAST OR WEST COAST OYSTERS (6) 18	SEAFOOD PLATEAU ROYAL 69
served w/ mignonette & cocktail sauce	oysters, shrimp, mussels, clams, lobster
1/2 MAINE LOBSTER 27	

CHEESE

3 for 16 or 5 for 22

W/ LAVENDER TRUFFLE HONEY,
FIG COMPOTE &
BALSAMIC STRAWBERRIES

SAN ANDREAS
RED HAWK
TOMA CELENA
CRATER LAKE
TARENDAISE

FLATBREADS

PROSCIUTTO,
ARUGULA, HEIRLOOM EGG 14

TART FLAMBEE - ONIONS, BACON,
CRÉME FRAICHE 15

SALMON, DILL CREAM,
CAPERS 14

BUTCHER'S BOARD

3 for 16 or 5 for 22

W/ DIJON MUSTARD,
CORNICHONS &
PICKLED VEGETABLES

SAN DANIEL
SOPRESSATA
COPPA
COUNTRY PATE
MORTADELLA

APPETIZERS

SOUP: FRENCH ONION or CHESTNUT FENNEL	10
MONTAUK SCALLOPS - celery apple purée, pine nuts, raisins, apple	14
FOIE GRAS TORCHON - blood orange chutney, toast points	18
TUNA CRUDO - fennel, orange, frisée, anchovy vinaigrette	16
PRINCE EDWARD ISLAND MUSSELS - coconut thai curry	12
ROASTED CAULIFLOWER - raisin vinaigrette, fried capers, egg	9
SHERRY GLAZED CHICKEN WINGS - stilton, chili threads	11
STEAK TARTARE - toasted baguette, pickled vegetables	14
N.Y. STATE BURRATA - sherry tomatoes, basil, walnut vinaigrette, crostini	15
ROASTED BABY BEET SALAD - yellow & red beets, goat cheese, arugula, citrus	12
UNION SQUARE MARKET SALAD - fresh seasonal vegetables	12
CAESAR SALAD - romaine, croutons, parmigiano, anchovies	11

MAIN COURSE

SINGLECUT MAHOGANY ALE FISH & CHIPS - mushypeas, remoulade	22
ATLANTIC COAST RED SNAPPER - parsnip purée, grilled trevisano	24
N.Y STRIP STEAK - pepper sauce, french fries, bitter greens	36
ROASTED ATLANTIC SALMON - baby spinach, quinoa, pistou	26
WILD MUSHROOM RISOTTO - trumpetroyale, hedgehog, hen of the woods	26
LAMB RAGOUT PAPPARDELLE - slow braised lamb, wide ribbon pasta	24
ROASTED ORGANIC CHICKEN - golden potato purée, broccolini	22
GRAPE AND VINE BURGER - cheddar, french fries, house sauce	18
PORK CHOP - braised red cabbage, applewood smoked bacon, mustard sauce	24
BRAISED LAMB SHANK - heirloom polenta, seasonal vegetables	28

SIMPLY GRILLED

SKIRT STEAK 27	OCEAN PRAWN 22
ORGANIC SALMON 24	ORGANIC CHICKEN BREAST 22
NEW YORK STRIP STEAK 22	NIMAN RANCH PORK CHOP 27

Choice of Salsa Verde or Béarnaise Sauce. Served with Union Square Market Salad.

SIDES

SAUTEED BABY SPINACH 7	MAC & CHEESE 7	FRENCH FRIES 8
	MASHED YUKON POTATOES 8	SEASONAL VEGETABLES 6

EXECUTIVE CHEF
Vincent Ricciardelli

Also serving BREAKFAST, LUNCH every day and BRUNCH on the weekends.
Gratuity over a party of 6 is included.